

CopyCat The Cheesecake Factory Luau Salad

Ingredients

Salad:

3 chicken breasts , grilled & sliced into thin strips
1/2 teaspoon Chinese Five Spice Powder
6 cups mixed greens
1 red bell peppers , sliced into thin strips
1 yellow bell peppers , sliced into thin strips
1 1/2 cups fresh green beans , blanched, cut into 3? pieces
1 fresh mango , cut into small pieces
1 red onion , cut into small pieces
1 cup cucumber slices

Dressing:

1/4 cup granulated sugar
1 teaspoon sesame oil
1/4 cup rice vinegar
1/4 cup balsamic vinaigrette
1 teaspoon Kosher salt
1/4 teaspoon ground black pepper

Garnishes:

1 ounce green onions , sliced into 1-inch thin strips
4 ounces sweet and sour sauce
4 ounce macadamia nuts , toasted and chopped
4 ounce carrots , peeled, sliced into 1-inch thin strips
2 teaspoons white sesame seeds
2 teaspoons black sesame seeds
8 6-inch egg roll wrappers , fried crisp

Directions

Toss the chicken with the five spice powder.

Place the mixed greens, cucumber slices, chicken, bell peppers, green beans, red onion, and mango, into a large mixing bowl. Season the greens with salt and pepper.

In a separate bowl, whisk together the seasoned rice vinegar, your choice of balsamic vinaigrette, seasoned rice vinegar, sesame oil and granulated sugar.

Drizzle the dressing over bowl with the salad ingredients, and toss together gently.

Brush a small amount of sweet and sour sauce onto each crispy egg roll wrapper.

In individual serving bowls, place a layer of dressed salad, top with an egg roll wrapper, and alternate finishing with a layer of salad. Then, top with the remaining garnishes.